

# STATEMENT

As a global food ingredients company, we firmly believe in taking full responsibility for our products.

Unifine has a clear vision about non-GMO, ethical trading/purchase policy and child labour. We feel strongly about food safety and have certified all Unifine Food & Bake Ingredients production plants according to ISO 9001:2000 within the scope of a multi-site certification and all production sites have achieved a BRC Global Standard Food certification.

We also take our responsibility in health and well-being by offering continuously market oriented products based on healthy ingredients. We are aware that Azo Dyes could be one of the causes of creating hyperactivity in children, the use of Azo Dyes in our branded products (Sucrea, Fruibel, Caullet, Dethmers) will be completely removed from our recipes. The R&D Centres of Excellence of Unifine have been working hard to achieve this goal. A considerable part of our recipes have been already changed and we expect to be ready in all recipes as per June 2010.

The use of Non-Azo Dyes and non-hydrogenated fat serve as an example for Unifine's responsibility, just as the use of less salt as possible and the development of well balanced products. At the same time, our new product innovations are based on this statement.

Please, if you have further questions or remarks, do not hesitate to contact our Food Law Department in Germany (+49 6151 3522 90 or [info@unifine.de](mailto:info@unifine.de)) or the General Manager of your own Country. We will be pleased to answer any doubt or question that could arise

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